



Double Chocolate Chip Cookies

Yield: 4.5 dozen

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Prep Time: 15 Min Cook Time: 8 Min Total Time: 23 Min

A quick and easy chewy cookie that will satisfy your chocolate craving.

INGREDIENTS

- ☐ 1 ¼ cup butter or margarine, softened
- ☐ 2 cups sugar
- ☐ 2 eggs
- ☐ 2 tsp vanilla
- ☐ 2 ½ cups flour, sifted
- ☐ ½ cup cocoa powder, sifted
- ☐ 1 tsp baking soda
- ☐ ½ tsp salt

- ☐ 2 cups semi-sweet chocolate chips

INSTRUCTIONS

1. Preheat oven to 350F and line several cookie sheets with parchment paper.
2. Cream the butter and sugar until light and fluffy.
3. Mix in eggs and vanilla until well combined.
4. In a separate bowl combine flour, cocoa powder, baking soda, and salt.
5. Thoroughly mix dry ingredients into creamed mixture.
6. Stir in chocolate chips.
7. Drop cookie dough onto parchment paper using a teaspoon.
8. Bake cookie for 8-9 minutes. The cookies will puff up while baking and flatten while cooling.
9. Cool slightly on hot cookie sheet, then remove and place on a cooling rack.

NOTES

1. Do not over bake these cookie as they will become quite hard and brittle.